ELECTRONIC THESIS AND DISSERTATION UNSYIAH

TITLE

PENGARUH PENAMBAHAN JENIS DAN KONSENTRASI BAHAN PENSTABIL TERHADAP MUTU SORBET JAMBLANG (SYAYGIUM CUMINI)

ABSTRACT

Abstrak. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan jenis konsentrasi dan bahan penstabil terhadap mutu sorbet jamblang yang dihasilkan. Penelitian ini menggunakan RAL (Rancangan Acak Lengkap) yang terdiri dari 2 faktor yaitu jenis bahan penstabil (B1 = CMC, B2 = Gum Arab) dan konsentrasi bahan penstabil (K1 = 0,25%, K2 = 0,5%, K3 = 0,75%) dengan 3 kali ulangan sehingga diperoleh total 18 satuan percobaan. Parameter yang dianalisis diantranya overrun (pengembangan produk), kecepatan leleh, vitamin C, total asam, total padatan terlarut, serta aktivitas antioksidan dan total antosianin untuk perlakuan terbaik. Berdasarkan penelitian, diperoleh nilai rata-rata hasil analasis fisik yaitu: Overrun 32,29%, dan melting speed (kecepatan lelehan) 21,26 menit/100g bahan. Nilai rata-rata hasil analisis kimia yaitu vitamin C 3.90mg/100g bahan, total asam 0,30%, total padatan terlarut 21,23â—¦brix, aktivitas antioksidan 62,07%, dan total antosianin 0,782 mg/100g bahan.

Kata kunci : jamblang, bahan penstabil, sorbet

Abstract. This study aims to determine the effect of adding types of concentrations and stabilizers to the quality of sorbet jamblang. This research uses RAL (Complte Random Design) consisting of 2 factors that is type of stabilizer material (B1 = CMC, B2 = Gum Arab) and concentration of stabilizer (K1 = 0,25%, K2 = 0,5%, K3 = 0 , 75%) with 3 replications to obtain a total of 18 experimental units. Parameters that are consist of overrun (product development), melting speed, vitamin C, total acid, total dissolved solids, and antioxidant activity and total anthocyanin for best treatment. Based on the research, the average value of physical analytical results are: Overrun 32.29%, and melting speed 21.26 minutes / 100g of material. The average value of chemical analysis result is vitamin C 3.90mg / 100g material, total acid 0.30%, total dissolved solids 19.70â—¦brix, antioxsidant activity 62,07% and total anthocyanin 0,782mg/100g material.

Keywords: Jamblang, stabilizer, sorbet